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I N T E R - O F F I C E      C O R R E S P O N D E N C E

Richmond, Virginia

To: C. Kroustalis

Date: 7 March 1990

From: M. Zimmermann

Subject: Project 1757 - Operations Support - Projections for 1990

FLAVOR SPECIFICATIONS

Objective: To develop analytical and sensory specifications for incoming flavors and materials for use at the Flavor Center and other QA facilities. The secondary objective is to provide analytical certification on PMI export flavors manufactured at the Flavor Center and other locations for FRG compliance to the German Food Ordinance.

Operational Plans: Specifications for the incoming materials are operating in a vendor-by-vendor approach with three vendors' products currently on hand. The 'Dry Flavors' are also now on hand for the specifications process. These samples cover the variety of materials which are purchased - essential oils, botanicals, aroma chemicals, compound flavors and Liggett materials. There are approximately 385 different flavor materials. The materials on hand represent 119 of the total. Flavor Center personnel have been trained to use the methodology and are currently analyzing some of the incoming materials using these specifications. In order for specifications to become a part of the operation of the Flavor Center for incoming materials these specifications must be agreed upon with each vendor and entered by E. Cook's group into the IBM System 36 computer.

Certification of the export flavor materials is now in the second phase of the program. Currently, there are a total of 21 flavor codes produced for Germany. All of these materials have been analyzed for compliance to the German Food Ordinance one time. This also includes the analysis for heavy metals and pesticides for each code. Only seven of these PMI flavor samples need certification for the second time. However, a new request for the analysis of Marlboro specific flavor materials will require that four of these codes be certified four times per year instead of the normal two. In addition, 128 direct materials will also require certification, as well as, specification. This responsibility and the procedures used will be transferred to Flavor Center personnel following the completion of the approved expansion of the Flavor Center. R. Spencer is currently on-loan from the Flavor Center to learn the procedures and equipment used in this program. This work will continue until the completion of the 650 expansion of the Flavor Center.

Resources: The group is composed of three members from the Analytical Research Division and two members on-loan from QA. 4.5 Man-years.

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